



Erasmus+



## Recipe for traditional soda bread

/Bulgarian recipe/

- 500 gr. Flour
- Water-one tea cup is enough
- Oil-2 soup spoons
- Salt-1 tea spoon
- baking soda-1 tea spoon
- vinegar-1 soup spoon



Directions: Put the flour and make a well in the middle. Mixed soda with vinegar. Pour the water, olive oil and soda quenched in vinegar. Make the dough and let it rest for 30 minutes. Form a loaf and place in a greased and floured pan. Decorate with two forks and bake at 180 degrees for 30 minutes. The finished bread is served with spicy salt and honey, because the life is salty and sweet. We make this bread whenever we have guests and on holidays.

